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If You Should Move

If you should move, be sure everything inside your refrigerator is securely fastened, especially the condenser. Make certain the current and voltage in the new location are right for it. The motor name plate gives the information you need to check with your utility company as to type of current and voltage.

Keep this in your kitchen and refer to it often.



Prepared by

BUREAU OF HOME ECONOMICS
U. S. Department of Agriculture

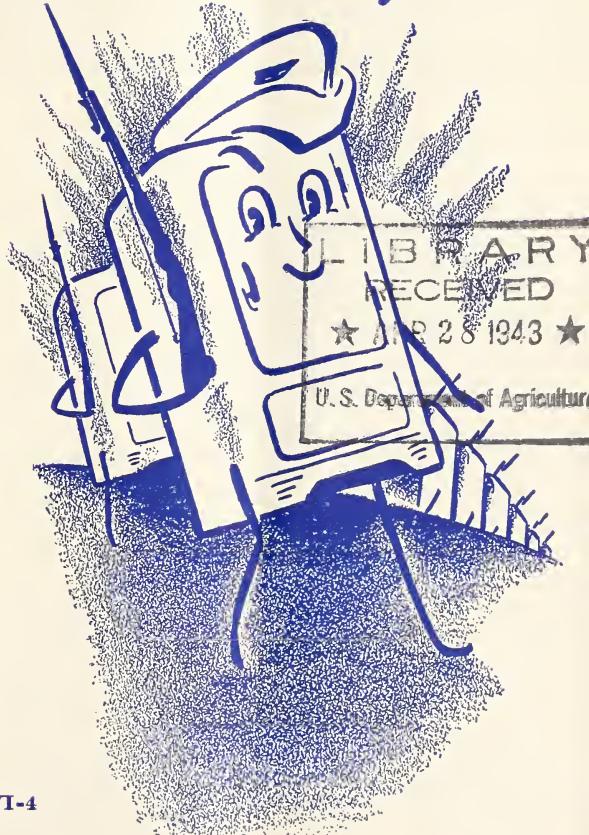
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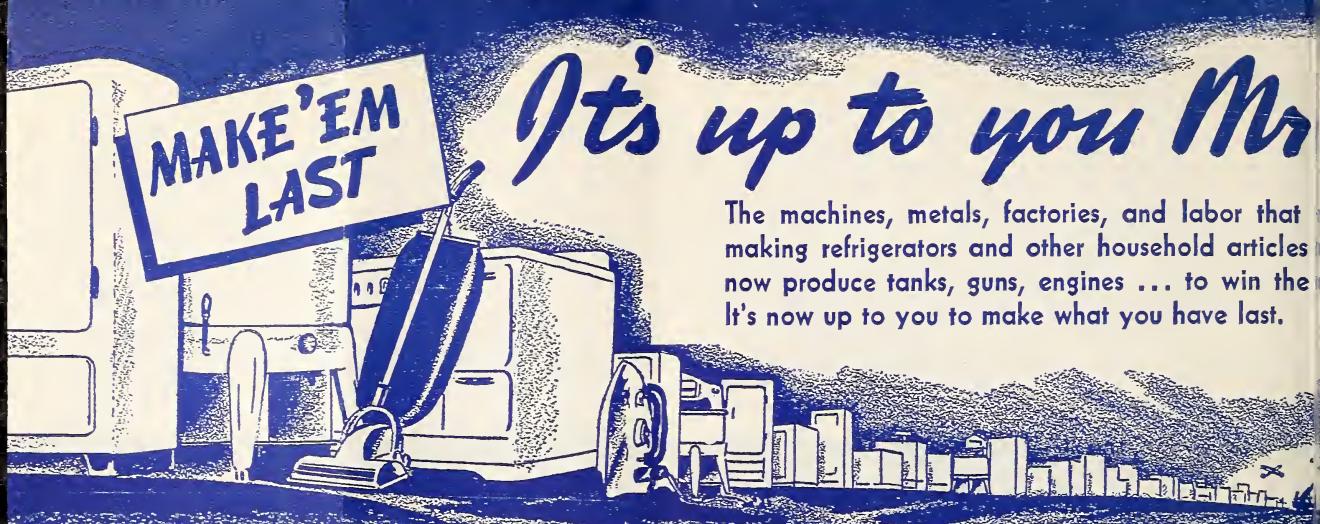
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How to make your REFRIGERATOR last longer



U. S. GOVERNMENT





Cold enough is the aim, but don't overdo it. Set the control to the right point. Except for the freezing compartment you won't need any place in the refrigerator to be colder than 40° F. On the other hand, no place should be higher than 50°. If in doubt about the temperature, check it with a reliable thermometer about 1 hour after the door has been closed.

To do their job best, some ice refrigerators need to be re-iced often enough to keep the cabinet filled almost to capacity. Others of the newer type hold their cold until the ice is almost gone. In any case, don't cover the ice to save it and risk losing good food.

Conserve the Cold

Open the door as few times as possible. Each time you open it warm air rushes in and sends the temperature up. Get as many things together as possible and put them in at one time; shut the door quickly.

Conserve energy . . . freeze no more ice cubes than you actually need and don't waste ice. After quick freezing, return the cold control to the normal setting as soon as the job is done.

The machines, metals, factories, and labor that making refrigerators and other household articles now produce tanks, guns, engines . . . to win the It's now up to you to make what you have last.

pickles or jelly. Certain fats keep just as well at room temperature. Heavy store wrappings, cardboard cartons, tops of vegetables, have no business in the refrigerator. Nor have oversize containers; use those that fit things you have to store. Let warm food cool before storing.

Make every inch of space count but don't stack if you can help it. Stacking slows up cooling. In most refrigerators it's best to cover all foods except those like melons which have their own cover of thick skin. Moisture and flavors from uncovered food escape and freeze on the cooling unit. As the frost gets thicker the temperature goes up.

Little Things That Do Damage

Keep the inside lining and shelves of the refrigerator in good condition. Wipe up spills at once. Avoid putting acid foods, such as tomatoes or lemons, against the enamel finish of the refrigerator. Although the finish may be acid-resistant don't run the risk of letting acid foods stand on it for any length of time.

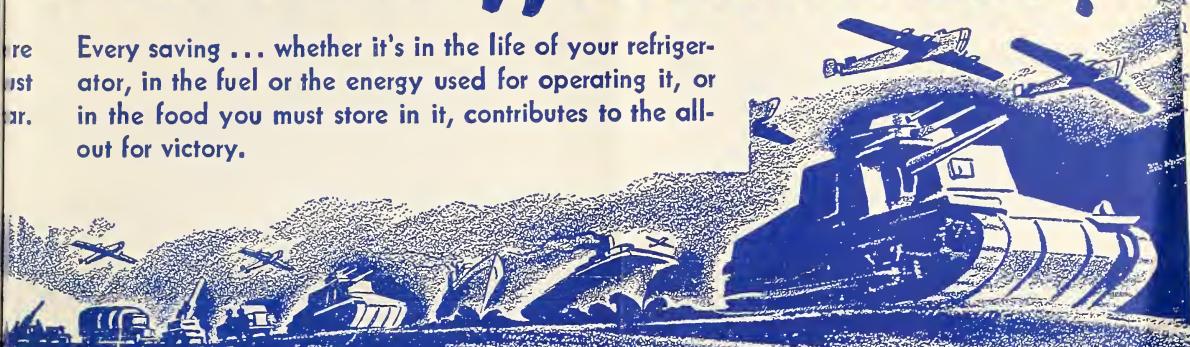
Guard the gasket or rubber seal around the refrigerator door, wiping off any spilled food or grease immediately. Keep fingers off the



keep it in order—us

and Mrs. Homemaker!

Every saving . . . whether it's in the life of your refrigerator, in the fuel or the energy used for operating it, or in the food you must store in it, contributes to the all-out for victory.



Make it a habit to close the door by the handle. Pushing day after day in one spot may eventually wear the finish unless it's porcelain enamel.

When You Defrost

Don't put defrosting off too long. Do it before the frost on the evaporator becomes a quarter of an inch thick. Thick frost makes freezing take longer . . . slows down the cooling of foods . . . sends the temperature up.

When defrosting, be sure the drip tray is empty and in place to catch the melting frost. Remove freezer trays, especially if there are ice cubes in them—this hastens defrosting.

Never use anything sharp to chip frost from the evaporator or to loosen cube trays. There is danger of scratching the finish and puncturing the coils that hold the freezing fluid.

If the manufacturer recommends it, defrosting can be speeded up by removing the cube trays, filling them with hot but not boiling water, and returning them to their shelves. With the control set at "off" or "defrost," the frost will melt quickly. The job is finished in a short time and the refrigerator can be back in use.

to shelves. Work quickly so refrigerator keeps as cold as possible.

For an ice refrigerator, the best time to clean is just before fresh ice is put in, and it, too, needs to be emptied of food and ice for a thorough job. Follow the same three steps—wash, rinse, wipe dry—as for a mechanical refrigerator.

The drain pipe and trap of an ice refrigerator need special attention. Remove and clean them every few weeks. Once a week, flush out the drain with a pint of warm water mixed with a tablespoon of soda.

Keep the Surface Spick-and-Span

Whatever the outside finish of your refrigerator, mild soapsuds will clean it. Never use harsh soaps or scratchy cleaners.

For refrigerators finished in synthetic enamel many manufacturers recommend using a wax polish, after or instead of washing. The polish cleans the dirt from the surface and leaves a protective coating over the enamel.

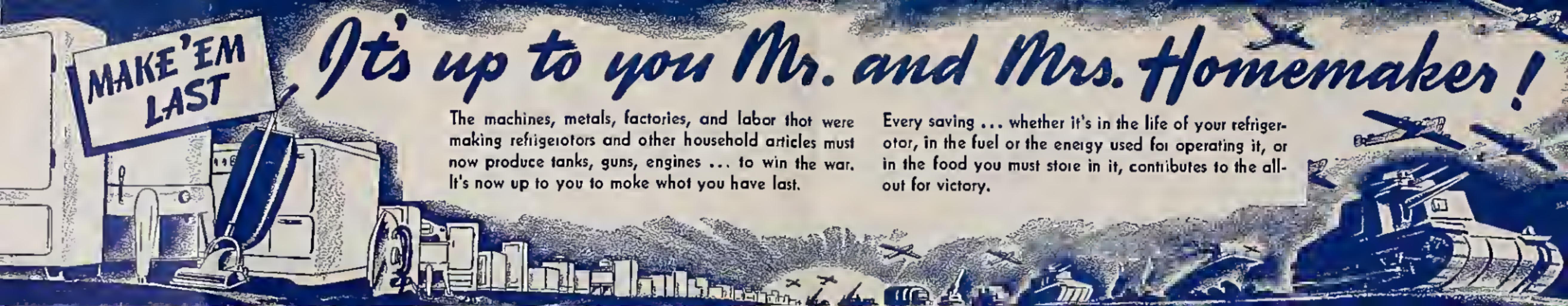
Wash the metal trim also with warm soapsuds, and polish with a soft cloth. Nickel and chromium are soft metals. Use only fine metal polishes such as silver polish on them.

**MAKE 'EM
LAST**

It's up to you Mr. and Mrs. Homemaker!

The machines, metals, factories, and labor that were making refrigerators and other household articles must now produce tanks, guns, engines ... to win the war. It's now up to you to make what you have last.

Every saving ... whether it's in the life of your refrigerator, in the fuel or the energy used for operating it, or in the food you must store in it, contributes to the all-out for victory.



MAKE YOUR REFRIGERATOR LAST LONGER

These simple rules will help you get longer, better service from your refrigerator . . .

- ★ Place it level, in a cool spot.
- ★ Keep every part clean . . . hands off the rubber gasket.
- ★ Watch the temperature . . . don't cause waste of fuel and wear on motor for unnecessary cold.
- ★ Follow to the letter the manufacturer's directions for defrosting and loosening ice trays . . . don't use sharp tools and run the risk of ruining materials hard to replace.
- ★ Have regular checkovers . . . save cost and trouble you might avoid.

Put It Where It's Cool

Place your refrigerator in a cool spot in the kitchen, level and firm. Best place is where no sun can shine on it . . . away from radiators or hot-air registers . . . away also from the range.

If your refrigerator is operated by electricity, gas, or oil, be sure there are at least 2½ inches between the back of the cabinet and the wall and 8 to 12 inches of open space above the refrigerator. Air can then circulate freely to carry away the heat that escapes from the refrigerator.

Control the Cold

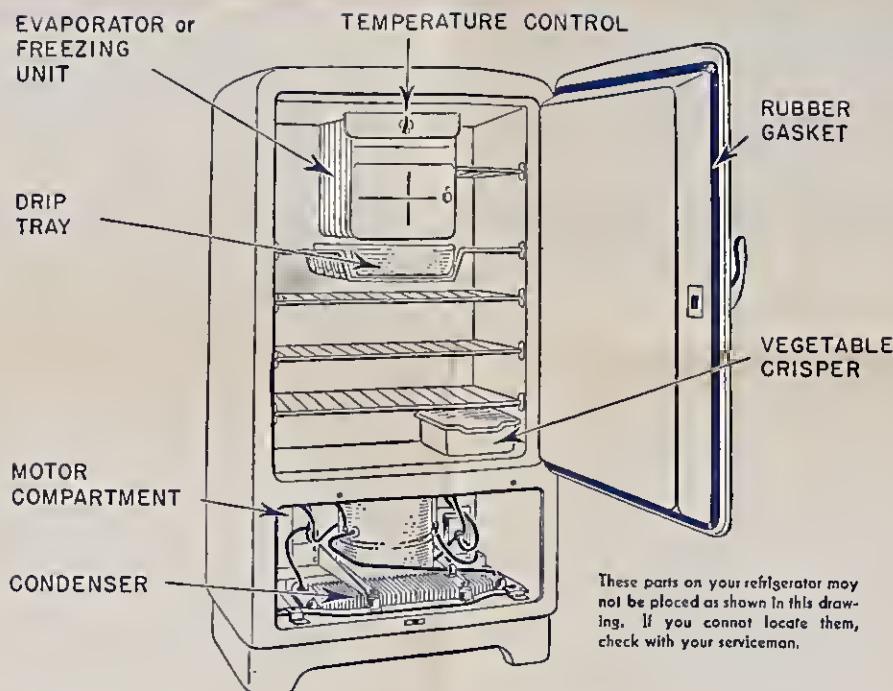
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Tips on Storing

Don't cool things not in need of it, such as pickles or jelly. Certain fats keep just as well at room temperature. Heavy store wrappings, cardboard cartons, tops of vegetables, have no business in the refrigerator. Nor have oversize containers; use those that fit things you have to store. Let warm food cool before storing.

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Little Things That Do Damage

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Guard the gasket or rubber seal around the refrigerator door, wiping off any spilled food or grease immediately. Keep fingers off the

gasket—oil and moisture from the hands are harmful to rubber.

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All Out for Cleaning

For a mechanical refrigerator, when you defrost is a good time to do an all-out job of cleaning. After the frost is all melted, take everything out, including the shelves. Empty the drip tray.

Dissolve 1 level tablespoon of baking soda in each quart of warm water used. Wash both the inside and outside of the evaporator or freezing unit. Be sure to get every surface clean of any melted frost. Then go over the same surface with a cloth wrung from clean water. Wipe dry.

Dry With a Clean Cloth

Clean every part of the inside of a refrigerator in this same thorough way, including all the shelves, fruit baskets, and vegetable crisper. Never use harsh, scratchy cleaning powders on ice cube trays, or on the rubber gasket. Wash with soap and water, rinse, and wipe dry.

If anything spills on the gasket, wipe it off at once. And take care not to scratch or scuff the rubber.

After cleaning a mechanical refrigerator, turn the control back to normal setting. Fill cube trays to about a quarter inch of top with fresh cold water. Water expands when freezing, and if the trays are too full, they may be difficult to remove. See that all food containers are clean and dry as they are returned to shelves. Work quickly so refrigerator keeps as cold as possible.

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keep it in order—use it without waste



Don't Overlook the Condenser

The condenser releases the heat taken from the food compartment, into the outside air. In some refrigerators it is located in the machinery compartment; in others it's at the back of the refrigerator.

The condenser needs to be kept free from dust and lint—in some refrigerators, it may need cleaning every month, in others not oftener than every 6 months. A stiff brush or the dusting tool of the vacuum cleaner is best for this job. Always disconnect an electric refrigerator before cleaning the condenser.

To Oil or Not to Oil

A refrigerator with an open-type mechanical unit will need oiling according to the manufacturer's directions. Always disconnect the refrigerator when oiling this type of machine. A sealed-in unit is permanently oiled before it leaves the factory; it usually needs no further care.

Keep any belt in the motor compartment clean by wiping with a dry cloth. See that no grease or oil comes in contact with the belt. If the belt becomes loose, call a serviceman and have him show you how to adjust the tension, if it is possible to make this adjustment.

Check the Gasket

Sometimes the door gasket gets brittle and hard and no longer seals the door tightly. To test how tight the gasket is, close the door on a piece of ordinary wrapping paper about the size and thickness of a dollar bill. If the paper pulls out easily, the gasket is not tight enough to keep warm air from passing into the refrigerator. This might be the fault of the door. Try tightening the hinges to make it fit more snugly. Make the test again with paper. If it shows that air still passes between the refrigerator frame and the door, get a new gasket if possible.

Watch the Motor

At normal setting, electric refrigerators made within the last 5 years rarely run more than one-third of the time under average kitchen temperature conditions. If the motor runs more than the usual time, first check the gasket and hinges as suggested to be sure that warm air is not leaking into the cabinet. This would cause the motor to run overtime. Then if the motor is still running more than it should, or if your gas or kerosene refrigerator is using more fuel than you think it should, call in the serviceman to check.

In Case of Trouble

If the motor of the electric refrigerator suddenly stops running, be sure that the cause is not just a blown fuse. You can put in a new fuse yourself and save a service call.

Have repairing and service work on your refrigerator done only by an authorized service company.

When asking for service, especially when writing the manufacturer, give all the facts, state model, when and where purchased, cabinet and unit serial numbers, and explain trouble fully.

When Not in Use

If an electric refrigerator is not to be used for quite a period of time, disconnect it; for gas or oil refrigerator, turn off gas or shut off oil. Remove all food, defrost, and clean the entire cabinet thoroughly. Leave cube trays empty on refrigerator shelves. Leave the door of the refrigerator ajar.

In an open-type unit a serviceman will need to close the valves and open them again when the machine is put into service. Sealed-type units need no servicing when put out of use, neither do gas or kerosene refrigerators.

An ice refrigerator needs only to have the ice and food removed, the box and drain pipe thoroughly cleaned, and the door left ajar.